
**Waukesha County
UW Extension
Farmers Market Fresh**

Lemon Spinach Sauté

Ingredients:

- 1 bunch (1 pound) of fresh spinach
- 1/4 teaspoon black pepper

Serves 4



Directions:

1. Wash the spinach.
2. Trim off the stems.
3. Put the spinach, black pepper, and lemon juice in a pan.
4. Cook over medium heat. Let the spinach sauté for about 3 minutes, until just tender.
5. Serve as a delicious side dish.